

Breakfast is Served Monday to Saturday, 8am until 9.30am, menu items change daily.

| | Sun 5th Nov | Mon 6th Nov | Tue 7th Nov | Wed 8th Nov | Thu 9th Nov | Fri 10th Nov | Sat 11th Nov |
|-------------|---|--|--|--|---|--|---|
| Lunch | | Pea and Mint Soup ~~~ Steak and Mushroom Pie Whiting Provençale v Cheese and Pepper Cannelloni Salad Bar Creamed Potatoes, Parsley New Potatoes, Broccoli, Cauliflower ~~~ Mincemeat Tart and Custard | MALAYSIAN STYLE LUNCH Fish Lime and Pineapple Soup ~~~ Pork and Potato Curry Spiced Chicken v Sweet & Sour Battered Vegetables, Coconut Milk Rice Potato and Spinach Dan Sayur, Pumpkin Sagoo ~~~ Sago Gula Melaka (Sago Pudding with Palm Sugar) | Mushroom Soup ~~~ Turkey Escalope with Honey and Thyme Sauce Grilled Cumberland Sausages and Onions v Spinach Bake with Mushrooms and Tomatoes, Salad Bar Creamed Potatoes, Chips, Courgettes, Mixed Vegetables ~~~ Jam Suet Pudding and Custard | French Onion Soup with Croutons ~~~ Game Pie Fishcakes with Dill Sauce v Vegetable Layered Crock Pot, Salad Bar Heritage Potatoes, Cubed Potatoes, Savoy Cabbage, Baked Parsnips ~~~ Steamed Toffee Banana and Pecan Pudding | Thai Vegetable Soup ~~~ Haddock in Batter Braised Frankfurters and Onions v Vegetable and Tempeh Curry, Salad Bar Chips, Boiled Potatoes, Green Beans, Leeks ~~~ Pear and Frangipane Tart with Cream | Menu As Per Chef |
| Dinner | Vegetable Soup ~~~ Roast Chicken Lamb and Potato Curry v Vegetable and Bean Pie, Salad Bar Roast Potatoes, Rice, Carrots, Braised Leeks ~~~ Apple and Blackberry Tart and Custard | Celery Soup ~~~ Roast Turkey with Trimmings Chilli Con Carne v Roasted Vegetables with Penne Pasta, Salad Bar Roast Potatoes, Pilau Rice, Carrots, Cut Beans ~~~ Rhubarb Crumble and Cream | Asparagus Soup ~~~ Roast Lamb with Mint Sauce Venison Meatballs Provençale v Stuffed Peppers with Tomato Sauce, Salad Bar Roast Potatoes, Lattice Potatoes, Country Vegetables, Swede ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt | Leek and Potato Soup ~~~ Roast Beef with Yorkshire Pudding Chicken Kiev v Mushroom Ravioli in White Wine Sauce, Salad Bar Roast Potatoes, Potato Wedges, Broccoli, Cauliflower ~~~ Banoffee Pie | Minestrone Soup ~~~ Haddock with a Parmesan and Herb Crust Pasta Bolognaise v Mozzarella and Tomato on Focaccia, Salad Bar New Mids, Southern Fried Spiral Potatoes, Cauliflower, Courgettes ~~~ Apricot Pie and Custard | Parsnip Soup ~~~ Turkey Escalope with Cranberry Sauce Beef Tikka Pappadum and Chutney v Vegetarian Lasagne Salad Bar Saffron Rice Parsley Potatoes, French Beans, Ratatouille ~~~ Marmalade Sponge with Custard Sauce | Tomato Soup ~~~ Pork à la King v Chickpea and Vegetables in a Roasted Red Pepper Sauce, v Macaroni Cheese with Mushrooms Salad Bar Pilau Rice, Southern Fried Spiral Potatoes, Peas and Sweetcorn, Carrots ~~~ Ginger Bread and Butter Pudding |
| Formal Hall | Marinated Artichokes with Wild Rocket ~~~ Roast Pork with Crackling and Apple Sauce v Aubergine, Courgette, Mixed Beans, Pepper and Onion Gateau with Pink Peppercorn Sauce, Roast Potatoes, Florets of Broccoli and Cauliflower ~~~ Lemon Posset | | | Moroccan Sea Bass v Indian Spiced Vegetable and Tempeh Cakes, ~~~ Garlic and Rosemary Roast Loin of Lamb Wild Mushrooms and Red Wine Jus v Vegetarian and Chickpea Terrine, Buttered Heritage Aura Potatoes, Roasted Vegetables ~~~ Baked Figs in Filo with Cream | v Red Lentil and Sweet Potato Pâté with Cranberry Chutney, ~~~ Garlic and Rosemary Roast Loin of Lamb Wild Mushrooms and Red Wine Jus v Seared Tempeh with Roasted Balsamic Vegetable Filo Parcels, Gratin Potatoes, French Beans ~~~ Blueberry Pudding with Crème Fraîche | Cream of Parsnip Soup with Chives ~~~ Grilled Whiting with Asparagus and White Wine Sauce v Wild Mushroom Tartlet, Lucy Potatoes, French Beans ~~~ Individual Lime Meringue Pie with Vanilla Ice Cream | |